

**Department of Public Health and Social Services**  
**Division of Environmental Health**  
**Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular	✓	✓	9	12 / 14 / 2018		Sodexo Food Service-Finegayan Elementary School	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	09:15	10:45 am	Sodexo Management, Inc.	
Investigation			A	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				180002887		Finegayan Elementary School-Lot 10128, 194 Chapman Kasperbauer Rd. Dededo	
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations		RISK CATEGORY
Cafeteria			1	633-1526	1		4
					No. of Repeat Risk Factor/Intervention Violations		
					0		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle or mark "X" designated compliance (IN, OUT, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
<b>Supervision</b>					
1	X	OUT			6
Person in charge present, demonstrates knowledge, and performs duties					
<b>Employee Health</b>					
2	X	OUT			6
Management awareness; policy present					
3	X	OUT			6
Proper use of reporting, restriction & exclusion					
<b>Good Hygienic Practices</b>					
4	X	OUT	N/A	N/A	6
Proper eating, tasting, drinking, betelnut, or tobacco use					
5	X	OUT	N/A	N/A	6
No discharge from eyes, nose, and mouth					
<b>Preventing Contamination by Hands</b>					
6	X	OUT	N/A	N/A	6
Hands clean and properly washed					
7	X	OUT	N/A	N/A	6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed					
8	IN	X			6
Adequate handwashing facilities supplied & accessible					
<b>Approved Source</b>					
9	X	OUT			6
Food obtained from approved source					
10	IN	OUT	N/A	X	6
Food received at proper temperature					
11	X	OUT			6
Food in good condition, safe, and unadulterated					
12	IN	OUT	X	N/A	6
Required records available: shellstock tags, parasite destruction					
<b>Protection from Contamination</b>					
13	X	OUT	N/A		6
Food separated and protected					
14	X	OUT	N/A		6
Food contact surfaces: cleaned & sanitized					
15	X	OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food					

  

Compliance Status			COS	R	PTS
<b>Potentially Hazardous Food (TCS Food)</b>					
16	IN	OUT	N/A	X	6
Proper cooking time and temperatures					
17	IN	OUT	N/A	X	6
Proper reheating procedures for hot holding					
18	IN	OUT	N/A	X	6
Proper cooling time and temperature					
19	X	OUT	N/A	N/A	6
Proper hot holding temperatures					
20	X	OUT	N/A		6
Proper cold holding temperatures					
21	X	OUT	N/A	N/A	6
Proper date marking and disposition					
<b>Consumer Advisory</b>					
22	IN	OUT	X		6
Consumer Advisory provided for raw or undercooked foods					
<b>Highly Susceptible Populations</b>					
23	X	OUT	N/A		6
Pasteurized Foods used; prohibited foods not offered					
<b>Chemical</b>					
24	IN	OUT	X		6
Food additives: approved and properly used					
25	X	OUT			6
Toxic substances properly identified, stored, used					
<b>Conformance with Approved Procedures</b>					
26	X	OUT	N/A		6
Compliance with variance, specialized process, and HACCP plan					

**Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.**

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: if numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
<b>Safe Food and Water</b>					
27		Pasteurized eggs used where required			1
28		Water and ice from approved source			2
29		Variance obtained for specialized processing methods			1
<b>Food Temperature Control</b>					
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33		Thermometer provided and accurate			1
<b>Food Identification</b>					
34		Food properly labeled; original container			1
<b>Prevention of Food Contamination</b>					
35	X	Insects, rodents, and animals not present			2
36		Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38		Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1

  

Compliance Status			COS	R	PTS
<b>Proper Use of Utensils</b>					
40		In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42		Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
<b>Utensils, Equipment and Vending</b>					
44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: installed, maintained, used; test strips			1
46		Nonfood-contact surfaces clean			1
<b>Physical Facilities</b>					
47		Hot & cold water available, adequate pressure			2
48		Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52	X	Physical facilities installed, maintained, and clean			1
53		Adequate ventilation and lighting; designated areas use			1
<b>Documents and Placards</b>					
54		Sanitary Permit, Health Certificates valid and posted			NA

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) JOHN M. KINO Date: 12/14/18

DEH Inspector (Print and Sign)

J. CRUZ RPA01

Follow-up (Mark one):

☒ YES ☐ NO

Follow-up Date

12/24/18

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<b>ESTABLISHMENT NAME</b> Sodexo Food Service-Finegayan Elementary School		<b>LOCATION (Address)</b> Finegayan Elementary School-Lot 10128, 194 Chapman Kasperbauer Rd. Dededo	
<b>INSPECTION DATE</b> 12 / 14 / 2018	<b>SANITARY PERMIT NO.</b> 180002887	<b>PERMIT HOLDER</b> Sodexo Management, Inc.	

**TEMPERATURE OBSERVATIONS**

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
Tinaktak/service line	187.5		
Brown rice/service line	178.0		
Tinaktak/standing warmer	182.0		
Brown rice/service line	183.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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**Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-406.11 and 8-406.11 of the Guam Food Code.**

	A regular inspection was conducted. Previous inspection on 5/18/17 resulted in a 0/A.	
	The following violations were observed:	
8	No hot water provided to the handwashing sinks in the girls and boys restrooms. No soap Provided in the boys restroom Hand washing sinks shall be provided with hot water and and adequately supplied with soap to promote proper hand hygiene.	12/24/18
35	Outer opening in the rear exit. All outer openings shall be sealed to prevent pest entry.	1/14/19
52	Bare wood lined with cardboard used as shelving, and unnecessary broken equipment in the service area. All physical facilities shall be properly maintained and in good repair to allow for proper cleaning. Photos taken. Discussed above with PIC. Removed "A" Placard No. 01922. Issued "A" Placard No. 02225	1/14/19

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <i>John M. Nino</i>	Date: 12/14/18
DEH Inspector (Print and Sign) <i>J. Cruz</i>	Date: 12/14/18